



## Clementine Cakes

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### Cake ingredients

- 3/4 cup sugar
- 2 & 1/4 cup flour
- 1 cup cold butter
- 1/4 cup dried currants, chopped
- Zest from one orange
- 3-4 tablespoons fresh-squeezed orange juice

### Candied lemon peel ingredients

- Zest of 3-4 lemons
- Water
- 2 cups sugar

### Directions - Cakes

1. Mix 1/4 cup sugar with dried currants
2. Mix flour & 1/2 cup sugar in a separate bowl
3. Cut butter into the flour/sugar mixture until it has a sandy consistency
4. Add currant/sugar mixture and orange zest to the flour mixture
5. Add the orange juice, one tablespoon at a time, until it has a doughy consistency
6. Refrigerate dough for a few hours.
7. When ready to bake, preheat the oven to 325 F. Roll out the dough to 1/4 inch thick, then use a jam jar to punch out the cookies.
8. Bake on a cookie sheet for about 15 min.

### Directions - Candied Lemon Peel

1. Slice lemon peel from the fruit and dice finely.
2. Bring peel to a boil in water several times, changing the water out in between each boil.
3. Make syrup: combine 2 cups water with 2 cups sugar and boil, stirring to dissolve.
4. Add in the lemon peel and simmer on low until translucent.
5. Strain peel and let dry; toss in sugar to coat.
6. Garnish cakes with the lemon peel!